

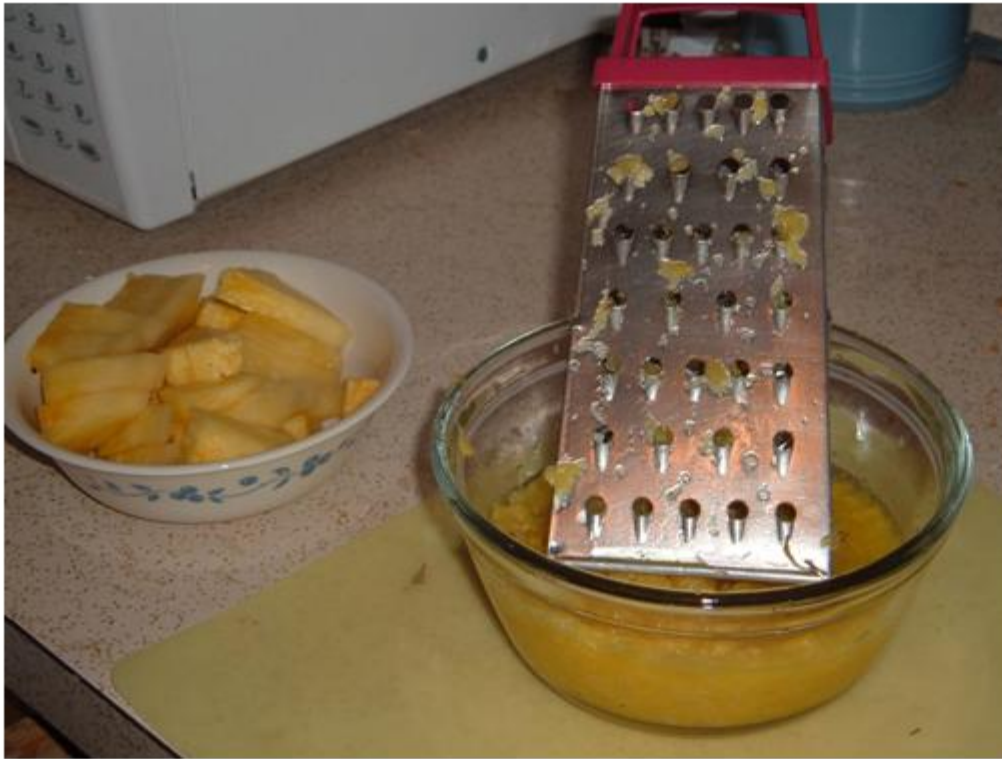
Every Kitchen is a Chemistry Lab

Supplemental Pictures
Prepared by Valerie S. Peck
2006

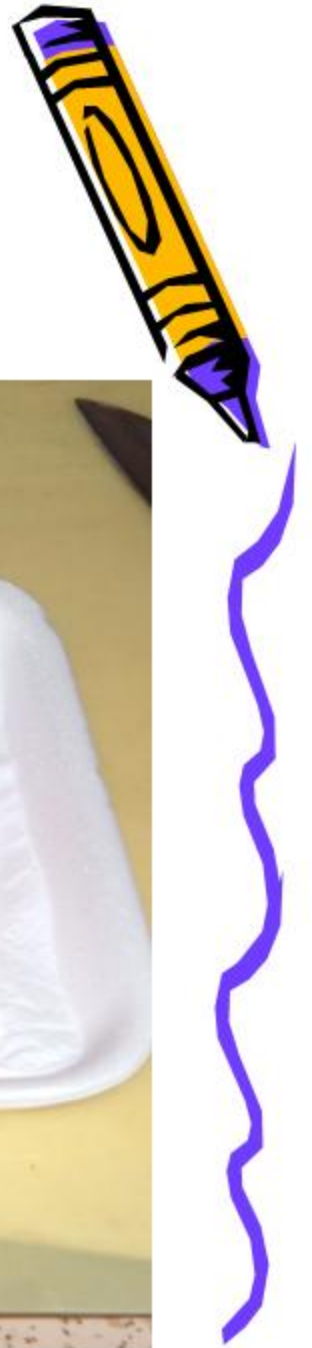


The Real Amazing Fruits

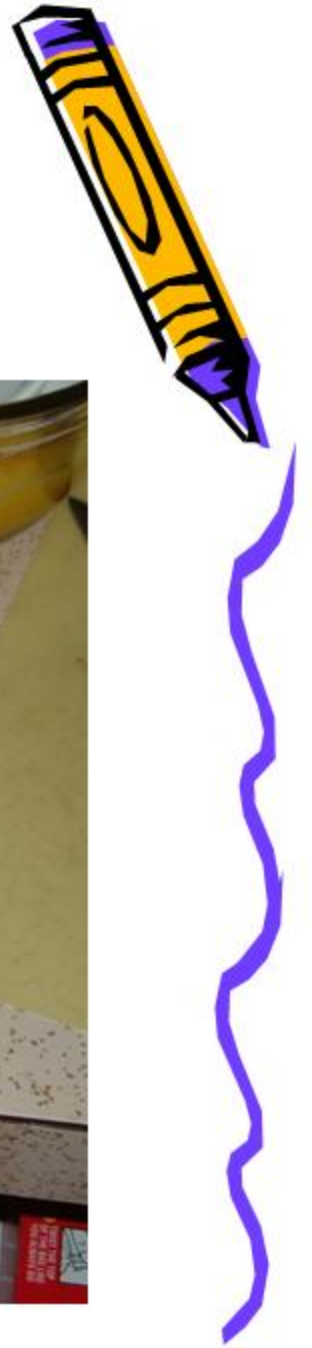
Preparing the Pineapple



The Real Amazing Fruits: Raw Meat, Starting



The Real Amazing Fruits: Starting Marinating



The Real Amazing Fruits: Marinating after 2 hours



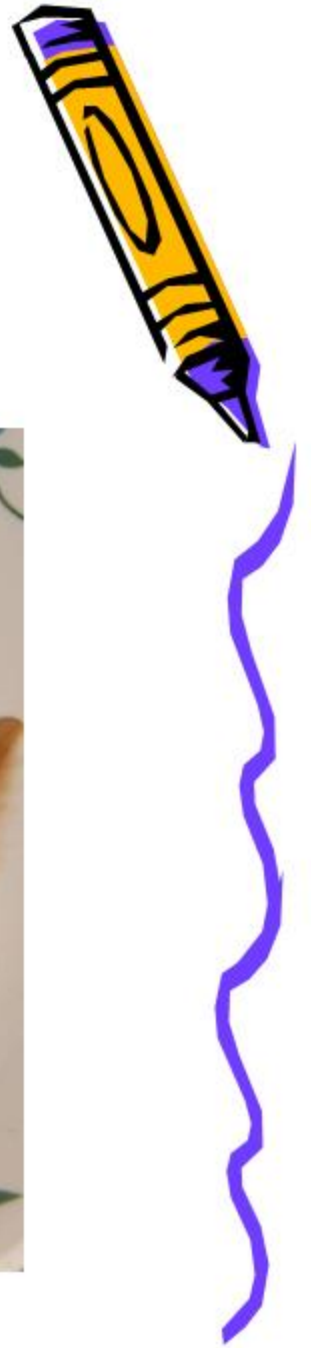
The Real Amazing Fruits: After 1 day



The Real Amazing Fruits: Control after 1 day



The Real Amazing Fruits: Raw meat after 1 day



Acid/Base Reactions: One, Two, Three, GO!



Acid/Base Reactions: Cream of Tartar



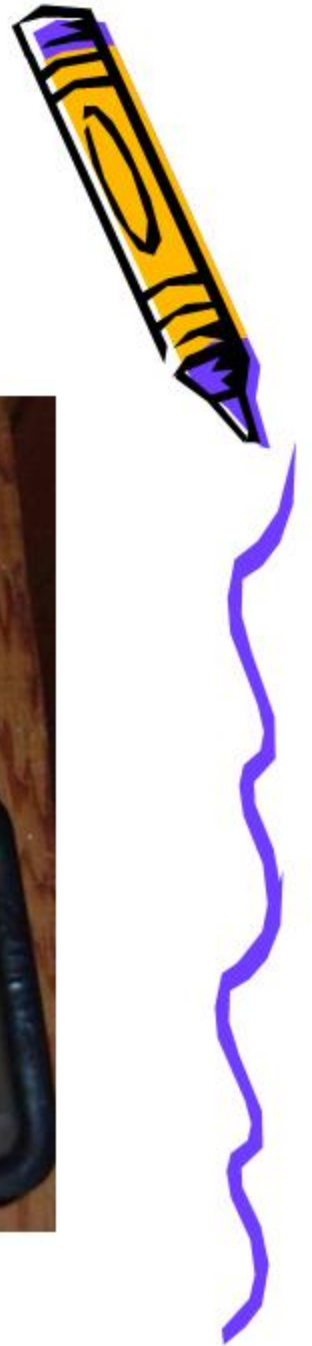
Acid/Base Reactions: Lemon Juice



Acid/Base Reactions: Buttermilk



Yellow Cake: (Clockwise)
buttermilk, control, extra base,
extra-extra base



Yellow Cake, Baked Same orientation



How Different Acids Affect Chocolate Cupcakes



Clockwise: Control, Cream
of Tartar, Buttermilk,
Vinegar



Evaluating the Cupcakes







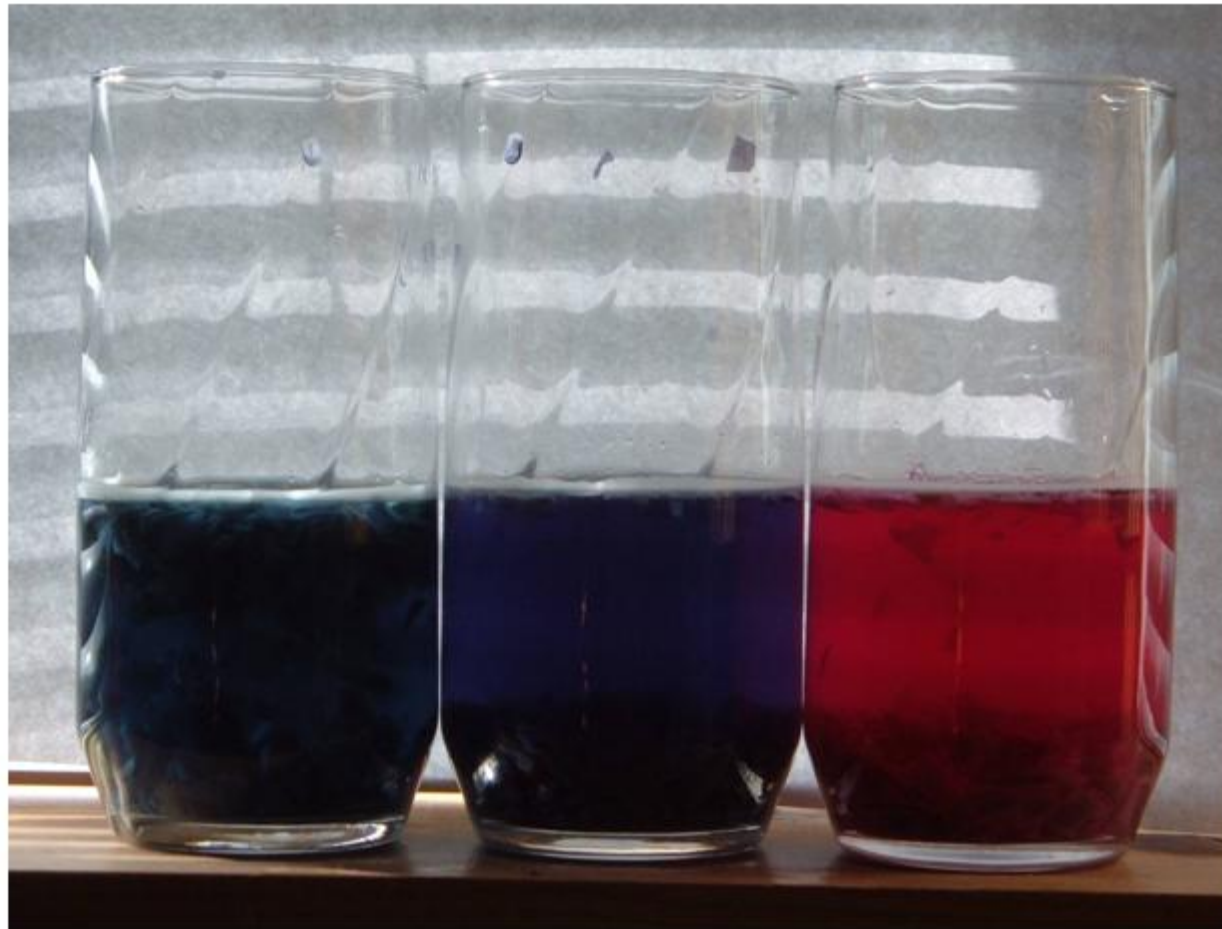
The Affects of Acids and Bases on Fruits & Vegetables



Purple Cabbage, before cooking



Purple Cabbage with base, control, acid

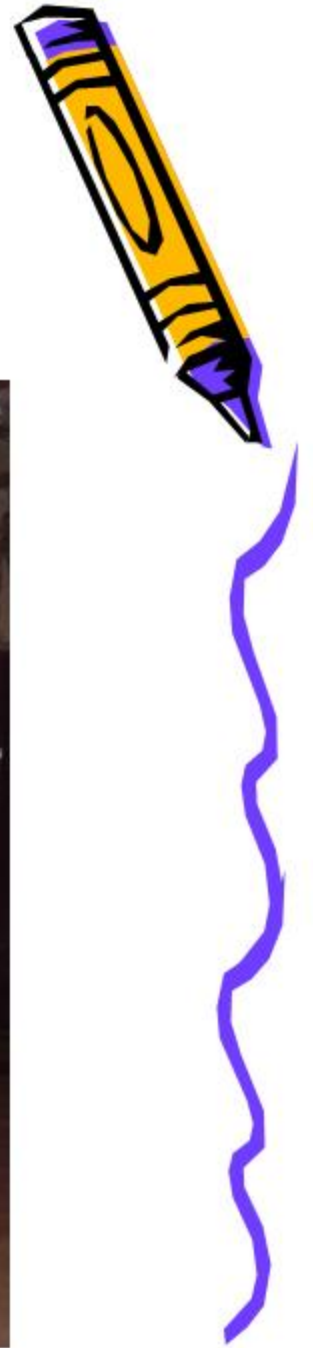


Grape Juice:

Lemon, Control, Baking Soda, Bleach



Grape Juice: with baking soda vs. control



Green Peas:

Lemon, Baking Soda, Cream of
Tartar, Vinegar

